

Thank you for volunteering to be a judge for our Annual Franklin County Strawberry Festival!



The following are guidelines and scorecards to help you make the best possible decisions when scoring products. If you have any questions, please contact Rachel Monteverdi, the Family & Consumer Sciences Agent at 919-496-3344.

- Breads, buns, etc. should be judged first due to their less intense flavor.
- Cut a slice of bread from the center of the loaf in order to get a true sample. Fit the pieces together carefully to keep from drying out. Taste from loaf, rather than cut-out-slice. Display the piece that was removed on top of the loaf to show the quality.
- Cut buns half way and tear the rest.
- In judging layer cakes, cut a wedge to the center of the cake.
- Loaf and square cakes should be cut to the center to determine completeness of baking.
- In judging fruitcakes, cut a slice to the center of the cake.
- Cut a small wedge to the center in pies. The wedge from fruit pies may be placed upside down on top of the pie to indicate the quality of the lower crust.
- Break biscuits horizontally with fingers and peel off layers.
- Snap rolled cookies between the thumb and first two fingers to evaluate crispness.
- Drop cookies should be cut with a spoon to evaluate texture.
- Cut or tear muffins in half vertically to check for tunnels.
- Run finger around inside of angel food cake to check for undercooking or excess sugar.



Quantities for Exhibits

The following are the MINIMUM amounts judges will be prepared to judge. Judges appreciate the fact that directors wish to minimize waste, but portions should be large enough to ensure that a judge can make a fair assessment of the product.

- bread - a whole loaf
- cakes, buns, rolls, cupcakes and biscuits - four
- cakes and loaf cakes - $\frac{1}{2}$ cake
- fruitcake - 10cm (4") section or whole small cake
- cakes (special) - whole
- tarts, cookies (where more than one variety) - three of each
- pies - a whole pie 12.5cm (5") in diameter and up

General Baking Score Card

30	Points	General Appearance
30	Points	Internal Appearance
40	Points	Flavor and Odor
100	Points	Total

All products must have Strawberries in order to compete.



2014



Yeast Bread Score Card

15 Points General Appearance
15 Points Crust
30 Points Internal Appearance
40 Points Flavor and Odor
100 Points Total

All products must have Strawberries in order to compete.
Please examine for the qualities listed below. Place a check in the appropriate column to indicate the placing deserved and make comments where appropriate. Recipe must be attached.

Exhibitor's Name _____

Product Entered _____

	EXCELLENT	GOOD	FAIR	No. Placing
<i>Yeast Bread</i>				
A. Appearance (15 pts) Loaf well-shaped				
Color of baking; even, golden brown, top and bottom				
Bottom seam should be well-blended				
B. Crust (15 pts) Depth about 1/8"				
Crispness: tender yet crisp, free from cracks and excessive roughness				
C. Internal Appearance (30 pts) Crumb color: even, creamy, not streaky				
Grain: small, even cells				
Lightness: light for size				
Elasticity: springy				
Moisture: normal				
Circular streaks in the texture are acceptable; no heavy layer near bottom				
No large holes				
D. Flavor and Odor (40 pts) Sweet & free from yeasty smell				
Taste: Sweet, nutty flavor				
Notes: Brown Bread judged by the same score card as white; should contain at least 50% whole wheat or graham flour or some bran Buns and rolls judged the same Glazes should enhance the appearance of the food; if so, it is acceptable				
E. Judges comments:				



Yeast Bread Score Card on reverse side

(15) Appearance

- loaf well-shaped
- color of baking: even, golden brown, top and bottom
- bottom seam should be well-blended

(15) Crust

- depth about 2 to 3 mm (1/8")
- crispness: tender yet crisp, free from cracks and excessive roughness

(30) Internal Appearance

- crumb color: even, creamy, not streaky
- grain: small, even cells
- lightness: light for size
- elasticity: springy
- moisture: normal
- circular streaks in the texture are acceptable
- no heavy layer near bottom
- no large holes

(40) Flavor and Odor

- sweet and free from yeasty smell
- taste: sweet, nutty flavor

Note: Brown Bread - judged by the same score card as white; should contain at least 50% whole wheat or graham flour or some bran

Note: Buns or Rolls - means same thing

Note: Glazes - should enhance the appearance of food; if it does, it is acceptable



2014



Quick Breads Baking Powder Biscuits Score Card

25 Points General Appearance
30 Points Texture
05 Points Crust
40 Points Flavor and Odor
100 Points Total

All products must have Strawberries in order to compete.

Please examine for the qualities listed below. Place a check in the appropriate column to indicate the placing deserved and make comments where appropriate. Recipe must be attached.

Exhibitor's Name _____

Product Entered _____

	EXCELLENT	GOOD	FAIR	No. Placing
<i>Quick Bread- Baking Powder Biscuits</i>				
A. Appearance (25 pts) Well-shaped: vertical sides, level top, symmetrical				
Color; even, golden brown, no spots, free from surface flour				
B. Texture (30 pts) Grain even, light for size, flaky – will peel off into long thin strips, giving extreme lightness				
C. Crust (5 pts) Tender, thin				
Natural crust best for exhibition purposes				
D. Flavor (40 pts) Appetizing, biscuits frequently have a flat taste				
Free from dominant flavor of salt or baking powder				
Notes: Use Baking Powder Biscuits Score Card for Scones Raisins/currants evenly distributed Scones contain cream, egg and more sugar, are triangular shaped and may or may not be joined in a round pie shape				
E. Judges comments:				



Official Quick breads

Baking Powder Biscuits Score Card on reverse side

(25) Appearance

- color: even golden brown, no spots, free from surface flour
- shape: vertical sides, level top, symmetrical

(30) Texture

- grain even, light for size, flaky - will peel off into long thin strips, giving extreme lightness

(5) Crust

- tender, thin, natural crust best for exhibition purposes

(40) Flavor

- appetizing, biscuits frequently have a flat taste
- free from dominant Flavor of salt or baking powder

Note: Use Baking Powder Biscuits Score Card for scones

- raisins/currants evenly distributed
 - scones contain cream, egg and more sugar; they are triangular in shape and may or may not be joined in a round pie shape
-



2014



Coffee Cakes & Loaf Cakes Score Card

25 Points General Appearance
30 Points Texture
05 Points Crust
40 Points Flavor and Odor
100 Points Total

All products must have Strawberries in order to compete.

Please examine for the qualities listed below. Place a check in the appropriate column to indicate the placing deserved and make comments where appropriate. Recipe must be attached.

Exhibitor's Name _____

Product Entered _____

	EXCELLENT	GOOD	FAIR	No. Placing
<i>Coffee Cakes & Loaf Cakes</i>				
A. Appearance (25 pts) Attractiveness & evenness of color, free from scorch				
Evenness in shape on sides & top				
B. Texture (30 pts) Grain even, tender texture free from sogginess in centers, free from tunnels or large air holes, fruit pieces will cut with a sharp edge				
C. Crust (5 pts) Tender, no syrupiness or excess moisture; a crack in center of the top surface on a loaf cake is permissible				
D. Flavor (40 pts) Appetizing				
Free from excess soda or yeast flavor				
Notes: Coffee and Loaf Cakes may use same Score Card: Yes				
E. Judges comments:				



Official Coffee Cakes and Loaf Cakes Score Card on reverse side

(25) Appearance

- attractiveness and evenness of color, free from scorch
- evenness in shape on sides and top

(30) Texture

- grain even, tender texture free from sogginess in centers, free from tunnels or large air holes; fruit pieces will cut with a sharp edge

(5) Crust

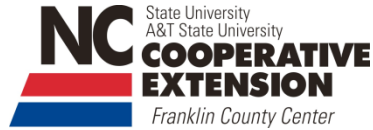
- tender, no syrupiness or excess moisture; a crack in center of the top surface on a loaf cake is permissible

(40) Flavor

- appetizing, free from excess soda or yeast flavor
-



2014



Muffin Score Card

30 Points General Appearance
30 Points Texture
40 Points Flavor and Odor
100 Points Total

All products must contain Strawberries in order to compete.

Please examine for the qualities listed below. Place a check in the appropriate column to indicate the placing deserved and make comments where appropriate. Recipe must be attached.

Exhibitor's Name _____

Product Entered _____

	EXCELLENT	GOOD	FAIR	No. Placing
<i>Muffins</i>				
A. Appearance (30 pts) Attractiveness; symmetrical, well rounded top, free from peaks & knobs				
Color characteristic of the muffin				
B. Texture (30 pts) Medium fine, moist, tender; cells round and even; free from tunnels; not doughy				
C. Flavor and odor (40 pts) Characteristic of kind of muffin				
Free from acid flavor of excess baking powder or excess salt				
Notes: None				
E. Judges comments:				



Official Muffin Score Card on reverse side

(30) Appearance

- symmetrical, well rounded top, free from peaks and knobs; color characteristic of the muffin

(30) Texture

- medium fine, moist, tender; cells round and even; free from tunnels; not doughy

(40) Flavor

- characteristic of kind of muffin
- free from acid flavor of excess baking powder or excess salt



2014

Pastry Baking Score Card

20 Points General Appearance
20 Points Top Crust
20 Points Under Crust
40 Points Filling
100 Points Total

All products must contain Strawberries in order to compete. Please examine for the qualities listed below. Place a check in the appropriate column to indicate the placing deserved and make comments where appropriate. Filling of pies should be stated and recipe must be attached.

Exhibitor's Name _____

Product Entered _____

	EXCELLENT	GOOD	FAIR	No. Placing
<i>Pastries and Pies</i>				
A. Appearance (20 pts) Well-shaped				
Color; even, golden brown, glaze should be uniform if used				
B. Top Crust (20 pts) Depth; medium thickness Texture: flaky, tender Medium thickness, evenly brown, held to lower crust Attractive edging & design No burnt edges				
C. Under Crust (20 pts) Medium thickness Color: golden brown Texture: flaky, tender Well baked on bottom; not soggy or doughy				
D. Filling (40 pts) Sufficient consistency to hold shape when served Fillings containing milk products must be at 41 degrees Proportion to size of pie: medium depth Flavor: characteristic of type of filling used				
Notes: If pie requires refrigeration and is not up to 41 degrees when judging occurs, it may be disqualified. Tarts are judged on the same points as pies. Party pie crusts such as cheese, graham wafer, puff, etc. should be judged according to the characteristics of ingredients used as well as originality.				
E. Judges comments:				



Official Pastry Scorecard on reverse side

Entries should be divided into separate classes of:

1. one crust, two crust, lattice, or crust only
2. filling of pies should be stated

Entry should be a whole pie - 12.5 cm (5") or more in diameter.

A) Score Card - Two Crust

(20) Appearance

- baking: even, golden brown, glaze should be uniform if used

(20) Top Crust

- depth: medium thickness
- texture: flaky, tender
- medium thickness, evenly brown, held to lower crust
- attractive edging and design
- lattice top must be woven - no cut-out designs
- no burnt edges.

(20) Under Crust

- medium thickness
- color: golden brown
- texture: flaky, tender
- well baked on bottom

(40) Filling

- should have sufficient consistency to hold its shape when served
- fillings containing milk products (pumpkin, cream pies) are not acceptable as they require refrigeration
- proportion to size of pie: medium depth
- Flavor: characteristic of type of filling used

Pastry Baking Score Card

20	Points	General Appearance
20	Points	Top Crust
20	Points	Under Crust
40	Points	Filling
100	Points	Total

All products must have Strawberries in order to compete.

B) Score Card - One Crust

(20) Appearance

- same as for two crust pie
- pie shell should be free from excessive shrinkage or puffing

(20) Crust

- characteristic of ingredients used (graham wafer, chocolate cookies, cheese, or nut pastry, etc.)

(20) Flavor

- characteristic of type of filling and crust used

(40) Filling

- same as for two crust pie
- meringue (if used):
 - color: golden brown
 - texture: tender, cut without pulling, no weeping or beading
- depth - medium thickness, not less than 1.25 cm (½")
- arrangement - should be sealed to crust at edges of pie

Tarts are judged on the same points as pies. Butter tarts may or may not contain fruit or nuts.

Party pie crusts, ex: cheese, graham wafer, nut, chocolate wafer, puff, etc. should be judged according to the characteristics of ingredients used as well as imagination and originality.

2014



2014



General Cakes & Cupcakes Score Card

30 Points General Appearance
 30 Points Internal Appearance
 30 Points Flavor and Odor
 10 Points Icing & Toppings
 100 Points Total

All products must contain Strawberries in order to compete. Please examine for the qualities listed below. Place a check in the appropriate column to indicate the placing deserved and make comments where appropriate. Filling of cakes should be stated and recipe must be attached.

Exhibitor's Name _____

Product Entered _____

	EXCELLENT	GOOD	FAIR	No. Placing
<i>Cakes & Cupcakes</i>				
A. Appearance (30 pts) Shape: evenly risen, uniform thickness of layers Size: convenient for use Baking: even, golden brown, thin, tender crust Appearance of frosting: not necessarily a smooth surface, not too thick, good proportion to cake				
B. Internal Appearance or Crumb (30 pts) Color even throughout; white cakes have no egg yolk included in recipe Texture: fine, even grain Quality: tender, light, springy Moisture: not too dry or any sogginess near center				
C. Flavor (30 pts) Cake and icing: no decided flavor of egg, baking soda, oil or shortening				
D. Icing and Toppings (10 pts) Icing texture: well beaten, smooth, not granular to taste, creamy, not too thick; pleasing color; Firm: enough consistency to hold its shape Topping should be spread evenly over cake; Flavor of icing compliments cake flavor				
Notes: If cake requires refrigeration and is not up to 41 degrees when judging occurs, it may be disqualified. Cakes should be removed from pans. Entry should not be less than ½ cake. Angel, chiffon, or sponge cakes usually without icing.				
E. Judges comments:				

Official Cakes and Cupcakes Score Card on reverse side



(30) External Appearance

- shape: evenly risen, uniform thickness of layers
- size: convenient for use
- baking: even, golden brown, thin, tender crust
- appearance of frosting: not necessarily a smooth surface, not too thick, good proportion to cake

(30) Internal Appearance or Crumb

- color even throughout; white cakes have no egg yolk included in recipe
- texture: fine, even grain
- quality: tender, light, springy
- moisture: not too dry or any soggy near center

(30) Flavor

- cake and icing: no decided flavor of egg, baking soda, oil or shortening

(10) Icings and Toppings

- frostings are boiled or cooked
- icings are not cooked and have a margarine, butter or shortening base
- icing texture: well beaten, smooth, not granular to taste, creamy, not too thick; pleasing color
- firm: enough consistency to hold its shape
- topping should be spread evenly over cake
- nutritious cakes made with fruit or vegetables often do not require an icing or topping
- Flavor of icing compliments cake Flavor

Prize lists should state whether cake is to be iced or not. If icing or topping is used, cake filling and icing or topping should be considered together. Cakes should be removed from pans. Angel, chiffon, or sponge cakes are usually exhibited without frosting. Entry should not be less than one half a cake.



2014

**General Decorated Cakes
Score Card**

50 Points General Appearance
50 Points Workmanship
100 Points Total

All products must contain Strawberries in order to compete. Please examine for the qualities listed below. Place a check in the appropriate column to indicate the placing deserved and make comments where appropriate. Filling of cakes should be stated and recipe must be attached.

Exhibitor's Name _____

Product Entered _____

	EXCELLENT	GOOD	FAIR	No. Placing
<i>Decorated Cakes</i>				
A. Appearance (50 pts) Judged on decoration only Must be a cake base unless otherwise stated Attractive				
Good design; not overdone Attractive combination of colors				
B. Workmanship (50 pts) Creativity and variety of techniques should be considered Neat, skillful Type of icing suitable for decoration; must be edible				
Notes: If cake requires refrigeration and is not up to 41 degrees when judging occurs, it may be disqualified.				
E. Judges comments:				

Decorated Cakes

(50) General Appearance

- judged on decoration only
- must be a cake base unless otherwise stated
- attractive
- good design - not overdone
- attractive combination of colors

(50) Workmanship

- creativity and variety of techniques should be considered
 - neat, skillful
 - type of icing suitable for decoration; must be edible
-



2014

**Cookies Score Card**

25 Points General Appearance
30 Points Texture
10 Points Thickness
35 Points Flavor and Odor
100 Points Total

All products must contain Strawberries in order to compete. Please examine for the qualities listed below. Place a check in the appropriate column to indicate the placing deserved and make comments where appropriate. Filling of cookies should be stated (if applicable) and recipe must be attached.

Exhibitor's Name _____

Product Entered _____

	EXCELLENT	GOOD	FAIR	No. Placing
<i>Cookies</i>				
A. Appearance (25 pts) Size and shape: uniform				
Baking: even color, free from surface flour Characteristic of type of cookie, ex: rolled or dropped				
B. Texture (30 pts) Tender with richness, fruit distributed evenly throughout if used Rolled cookies should be crisp without being tough Drop cookies should be soft without dryness or sogginess Fruit cookies should be moist, tender and with evenly distributed fruit Filled cookies should be tender, have an even crumb; filling should be firm enough to hold its shape				
C. Thickness (10 pts) To suit the mixture				
D. Flavor (35 pts) Characteristic of type of cookies				
Notes: If cookies require refrigeration and is not up to 41 degrees when judging occurs, they may be disqualified. Cookies should be removed from pans. Entry should not be less than 4 cookies.				
E. Judges comments:				

Official Cookies Score Card on reverse side

Basic cookie mix competitions would be judged according to the scorecard below but ingenuity and originality of the number of varieties would have great value as well. The cookies must be accompanied by the recipe.

Dainties are small, fancy and may be decorated. They may include small tarts, bars and squares cut into small pieces. Should be clean cut - no outside edges.

(25) Appearance

- size and shape; uniform
- baking: even color, free from surface flour
- characteristic of type of cookie, ex: rolled or dropped

(30) Texture

- tender with richness, fruit distributed evenly throughout if used
- rolled cookies should be crisp without being tough
- drop cookies should be soft without dryness or sogginess
- fruit cookies should be moist, tender and with evenly distributed fruit
- filled cookies should be tender, have an even crumb; filling should be firm enough to hold its shape

(10) Thickness

- to suit the mixture

(35) Flavor

- characteristic of type of cookies



2014



Candy & Fudge Score Card

25 Points General Appearance
35 Points Texture
40 Points Flavor and Odor
100 Points Total

All products must contain Strawberries in order to compete. Please examine for the qualities listed below. Place a check in the appropriate column to indicate the placing deserved and make comments where appropriate. Filling of candy should be stated (if applicable) and recipe must be attached.

Exhibitor's Name _____

Product Entered _____

	EXCELLENT	GOOD	FAIR	No. Placing
<i>Candy & Fudge</i>				
A. General Appearance (25 pts) Should be uniform pieces, not too large, good color (very delicate in color if food coloring is used)				
Clean cut				
B. Texture (35 pts) Should be velvety, not sugary or granular; soft, but firm enough to handle				
C. Flavor (40 pts) Pleasing, no scorch taste, something more than sweetness				
Notes: None				
E. Judges comments:				



General Nutritious Foods Score Card

20 Points General Appearance
 20 Points Internal Appearance
 30 Points Flavor and Odor
 30 Points Nutrition
 100 Points Total

All products must contain Strawberries in order to compete.

Please examine for the qualities listed below. Place a check in the appropriate column to indicate the placing deserved and make comments where appropriate. Fillings should be stated and recipe must be attached.

Exhibitor's Name _____

Product Entered _____

	EXCELLENT	GOOD	FAIR	No. Placing
<i>Nutritious Foods Score Card</i>				
A. General Appearance (20 pts) Consider size and shape				
Baking, cooking Characteristics of type of entry				
B. Internal Appearance (20 pts)				
C. Flavor and Odor (30 pts)				
D. Nutrition (30 pts)				
Notes: The reduced score for general and internal appearances takes into consideration the fact that many of these nutritious baked products do not have a fine texture and lightness.				
E. Judges comments:				